



**Let's have a barbecue!
Try these outdoor cooking
favorites from
AllRecipes.com**

***Roasted Red
Potato Salad***

2 pounds red potatoes, cut in 1-inch cubes 1 cup mayonnaise
1 medium onion, chopped 1/2 teaspoon salt
4 hard-cooked eggs, sliced 1/4 teaspoon pepper
6 bacon strips, cooked and crumbled Paprika

Place the potatoes in a greased 15-in. x 10-in. x 1-in. baking pan. Bake, uncovered, at 400 degrees F for 25-30 minutes or until tender and golden brown, stirring occasionally. Cool for 15 minutes. Transfer to a large bowl; add onion, eggs, bacon, mayonnaise, salt and pepper. Toss to coat. Cover and refrigerate for several hours or overnight. Sprinkle with paprika if desired.

Beer Butt Chicken

1 cup butter 1 (12 fluid ounce) can beer
2 tablespoons garlic salt 1 (4 pound) whole chicken
2 tablespoons paprika

salt and pepper to taste

Preheat outdoor grill for low heat. In small skillet, melt 1/2 cup butter. Mix in 1 tablespoon garlic salt, 1 tablespoon paprika, salt, and pepper. Discard 1/2 the beer, leaving the remainder in the can. Add remaining butter, garlic salt, paprika, and desired amount of salt and pepper to beer can. Place can on a disposable baking sheet. Set chicken on can, inserting can into the cavity of the chicken. Baste chicken with the melted, seasoned butter.

Place baking sheet with beer and chicken on the prepared grill. Cook over low heat for about 3 hours, or until internal temperature of chicken reaches 180 degrees F (80 degrees C).

***Ultimate
Grilled Steak***

1/2 cup A.1. Original Steak Sauce 2 small cloves garlic, minced
1/2 cup Kraft Balsamic 1 teaspoon dried oregano
Vinaigrette Dressing leaves
2 (8 ounce) beef rib eye steaks

Mix steak sauce, dressing, garlic and oregano. Reserve 1/4 cup of the mixture. Pour remaining 3/4 cup mixture over steaks in resealable plastic bag; seal bag. Refrigerate 30 minutes to marinate.

Preheat grill to medium-high heat. Drain steak; discard marinade.

Grill steak 4 to 5 minutes on each side or until medium doneness (160 degrees F.) Serve drizzled with reserved 1/4 cup dressing mixture.

***Ryan's Gourmet
BBQ Sauce***

1 cup tomato sauce 3 tablespoons Worcestershire
1/4 cup honey sauce
1/4 cup soy sauce 2 tablespoons hoisin sauce
6 tablespoons distilled white vine- 1/2 teaspoon cayenne pepper
gar salt and freshly ground black
1/4 cup light corn syrup pepper to taste

In a saucepan over medium heat, mix the tomato sauce, honey, soy sauce, vinegar, corn syrup, Worcestershire sauce, hoisin sauce, cayenne pepper, salt, and pepper. Cook 30 minutes, until thickened. Cool, and use immediately.

***Spicy Maple
Baked Beans***

1 tblsp. veg. 1 tblsp. Worcestershire sauce
1 med. onion, chopped 1 tblsp. chili powder
12 oz. ham steak, trimmed & diced 1/4 tsp. cayenne pepper
1 tblsp. minced garlic 3 (15 oz.) cans baked beans with pork
3/4 cup maple syrup 1 tblsp. yellow mustard
2 tblsp. tomato paste kosher salt & ground black pepper to taste

Heat the oil in a large Dutch oven over medium-low heat. Add the onion, and cook until soft. Mix in the ham and garlic; cook and stir for 2 more minutes. Mix in the maple syrup, tomato paste, Worcestershire sauce, chili powder, cayenne pepper, and baked beans. Bring to a boil, then simmer over low heat for 45 minutes.

Just before serving, stir in the mustard, and season with salt & pepper.

***Texas
Coleslaw***

1 cup mayonnaise 1 teaspoon ground black pepper
1 tablespoon lime juice 1 medium head green cabbage,
1 tablespoon ground cumin rinsed and very thinly sliced
1 teaspoon cayenne pepper 1 large carrot, shredded
1 teaspoon salt 2 green onions, sliced
2 radishes, sliced

In a large bowl, whisk together the mayonnaise, lime juice, cumin, salt and pepper. Add the cabbage, carrot, green onions and radishes and stir until well-combined. Chill at least an hour before serving.